



May all your fermentations be Great Fermentations!

## Petite Saison – Wonderfully thirst-quenching farmhouse ale!

This Belgian ale is gold in color with a slight hop aroma that is overshadowed by the wonderful spiciness that the yeast brings to the table. Notes of pepper, clove and fruity tartness bring flavor life to this medium bodied ale and those who are fortunate enough to enjoy it!

### BEER SPECS

#### Original Gravity:

1.040 —1.042 @ 65% efficiency

1.043 —1.045 @ 70% efficiency

1.046 —1.048 @ 75% efficiency

**Final Gravity:** 1.006—1.010

**IBU:** 25-30

**ABV%:** 3.9% - 5.5%

**Yield:** 5 Gallons

### NOT INCLUDED IN KIT

Irish Moss (*for clarity, optional*)

Yeast

Bottle Caps (*53 caps needed*)

Priming Sugar (*5oz or 3/4 cup*)

### MASH & FERMENTATION

#### Suggested Mash Temperature:

A low mash temperature is recommended to create a very fermentable wort that will attenuate more fully, leading to a dry saison. We recommend a mash temperature of 146° - 148°F.

#### Fermentation Schedule:

We recommend a primary fermentation of two to three weeks at 68° - 76°F. If using the Belgian Saison yeast, we recommend a higher temperature of 85° - 90°F. A secondary fermentation of one to two weeks may be used to improve clarity and reduce sedimentation, or if using a secondary yeast to finish out fermentation.

### RECIPE DETAILS

**7 lbs.** 2-Row Brewer's Malt

**1 lb.** Vienna Malt

**0.50 lb.** Munich Malt

**0.40 lb.** White Wheat Malt

**0.25 lb.** Aromatic Malt

**0.25 lb.** Crystal 20LMalt

### FERMENTABLES

**1.0 oz.** East Kent Golding hops, added at the beginning of the 60 minute boil

**1.0 tsp.** Irish moss (*optional*), added 20 min from the end of the boil

**1.0 oz.** Styrian Golding hops, added 10 min from the end of the boil

**0.5 oz.** Perle hops, added 10 min from the end of the boil

**0.25 oz.** Styrian Golding hops, added 2 min from the end of the boil

**0.5 oz.** Perle hops, added 2 min from the end of the boil

### BOIL SCHEDULE

**YEAST SUGGESTIONS:** Escarpment Labs Old World Saison Blend Yeast, Omega Yeast Labs OYL500 Saisonstein's Monster, Imperial Organic Yeast B56 Rustic, or SafBrew T-58 Dry Ale Yeast.

